



Emily Luchetti

Mocha-Cream Cheese Brownies

Makes 16 (2-inch) or 9 (3-inch) brownies

Chocolate Layer

9 ounces dark chocolate (58 to 62 percent cacao), chopped or broken into 1-inch pieces
10 tablespoons (1 1/4 sticks) unsalted butter, softened
1 cup granulated sugar
3 large eggs
3/4 cup unbleached all-purpose flour
Large pinch of kosher salt

Coffee-Cream Cheese Layer

2 (8-ounce) packages cream cheese, softened
1/2 cup granulated sugar
2 large eggs
2 teaspoons instant coffee granules
1 teaspoon pure vanilla extract
Preheat the oven to 350 degrees. Grease the bottom and sides of a 9-inch baking pan with nonstick cooking spray or butter.

Chocolate Layer

Melt the chocolate and butter by putting them in a heat-proof bowl set over a saucepan of simmering water, making sure the bowl does not touch the water. (You can use a double boiler if you have one.) Stir and scrape the side of the bowl occasionally with the rubber spatula until the chocolate is smooth and evenly melted. Set aside and let cool to room temperature.

In a medium bowl, whisk the sugar and eggs until smooth. Stir in the melted chocolate, then the flour and salt and mix until well blended. Turn the batter into the prepared pan and spread evenly with the spatula.

Coffee-Cream Cheese Layer

In another bowl, mix the cream cheese with the sugar until smooth. Add the eggs and stir until combined. Scrape down the side of the bowl with the rubber spatula. Stir in the instant coffee and vanilla until everything is well blended.

Using the rubber spatula, spread the cream cheese mixture on top of the chocolate layer, then run a table knife through the cream cheese to swirl it into large white ribbons throughout the brown batter (don't go crazy—you want the swirls to stay distinct).

Bake, until a bamboo skewer or toothpick inserted into the center of the batter comes out clean, 30 to 35 minutes.

Let cool to room temperature, then cut into 16 (2-inch) or 9 (3-inch) squares.